



APPELLATION: MENDOCINO
PRODUCTION: 600 CASES
WINEMAKER: SPENCER GRAHAM
RELEASE DATE: EARLY SPRING 2006

WINEMAKER'S NOTES

Aromas of gooseberry, citron, apple blossom and honey intertwine with hints of fresh-cut grass. On the palate, the prominent flavors are of lemon curd, pomelo and gooseberry. This Sauvignon Blanc has a crisp, lively acidity which rounds to a mild, creamy feeling in the mouth while retaining an impressive focus. Wonderfully persistent flavors of lime rind linger through the finish, compelling another taste.

WINEMAKING

After being picked, the Sauvignon Blanc grapes sat in the press so that the juice would have contact with the gently broken skins. The purpose was to extract just the right amount of aromatics and phenolic structure. Once pressed, the juice was cold fermented in stainless steel to preserve the lovely fresh fruit aromas and bright character. Lees contact was continued for two months after fermentation which increased the wine's depth and weight on the palate.

VINEYARDS

A blend of two northern California vineyards; one east of Ukiah the other in Potter Valley.

VINTAGE

A wet spring and cooler than average growing season allowed our Mendocino Sauvignon Blanc vines to develop at a more leisurely pace than usual. As a result, the grapes retained their delicate and complex aromatics and their natural acidity. The freshness and crisp structure of our Sauvignon Blanc in combination with its fully developed flavors and aromas are characteristic of the wines of this vintage.

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